



Legacy Business Registry Staff Report

HEARING DATE NOVEMBER 14, 2016

ANCHOR OYSTER BAR, INC.

Application No.: LBR-2015-16-024
Business Name: Anchor Oyster Bar, Inc.
Business Address: 579 Castro Street
District: District 8
Applicant: Roseann Grimm, President
Nomination Date: April 6, 2016
Nominated By: Supervisor Scott Wiener
Staff Contact: Richard Kurylo
legacybusiness@sfgov.org

BUSINESS DESCRIPTION

Founded in 1977, Anchor Oyster Bar, Inc., (AKA Anchor Oyster Bar) is a small, locally-owned seafood restaurant and fish market in the Castro serving sustainably-caught fish, shellfish, crab, oysters, and specially prepared seafood dishes, including its signature cioppino dish. Located on Castro Street between 18th and 19th streets, the restaurant occupies a small storefront with a large plate glass window and trademark blue awning, with an intimate interior characterized by linoleum floors, a long white marble bar, chrome chairs, and a blackboard on the wall listing daily specials. Anchor Oyster Bar has been owned and operated by Roseann Grimm for its entire 39-year history. Grimm attributes her love and knowledge of seafood to her grandfather, Nicola Desimone, a fisherman from Amafi, Italy who worked on salmon and crab boats in North Beach and who opened a seafood market and oyster bar in the neighborhood during the turn of the 20th century. The business also has connections to the Castro's LGBTQ community, as influential gay politician Harvey Milk helped Grimm obtain permits needed to open the business and patronized the restaurant during its early years. Milk, a 2008 feature film about the politician, includes a scene filmed inside the restaurant. During the height of the AIDS epidemic in the 1980s, Anchor Oyster Bar donated to HIV/AIDS awareness and prevention organizations, like the Shanti Project, and reorganized staff schedules to accommodate cooks or wait staff who volunteered for such organizations. The business also donates to local schools.

CRITERION 1: Has the applicant operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?

Yes, the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years:

579 Castro Street from 1977-Present (39 years)



SMALL BUSINESS COMMISSION

MARK DWIGHT, PRESIDENT
REGINA DICK-ENDRIZZI, DIRECTOR



CITY AND COUNTY OF SAN FRANCISCO

EDWIN M. LEE, MAYOR

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?

Yes, the applicant has contributed to the Castro neighborhood's history and identity.

The Historic Preservation Commission recommended the applicant as qualifying, noting the following ways the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community:

- Anchor Oyster Bar is associated with the culinary arts. Its preparation of seafood dishes is steeped in Italian tradition with connections to the salmon and crab boats of San Francisco's North Beach waterfront area.
- Anchor Oyster Bar has contributed to the history and identity of the Castro by offering fresh, sustainably-caught seafood and providing a high quality dining experience in a quaint neighborhood setting. The business has also demonstrated a commitment to community service, particularly to educational and HIV/AIDS awareness and prevention causes.
- The property was deemed a historic resource or "Category A Property" for the purposes of CEQA and is located within the California Register-eligible Castro Street Historic District. The business is associated with influential politician and activist, Harvey Milk, as well as important HIV/AIDS awareness and prevention organizations, such as the Shanti Project, but further evaluation is necessary to determine whether those associations meet California Register or National Register criteria for historical significance.
- The business has been cited in the following publications:
 - San Francisco Chronicle, October 8, 2015, "A tasty Anchor in the Castro," by Michael Bauer
 - SF Weekly, March 2, 2004, "Chowdah Head," by Bonnie Wach
 - SF Gate, July 10, 1992, "A Cozy Place for Oysters," by Michael Bauer.
- Anchor Oyster Bar has won the following awards:
 - "Best Seafood" by San Francisco Magazine in 2015
 - "Certificate of Excellence" by TripAdvisor in 2015 and 2014
 - "Best Oyster Bar" by SF Weekly in 2010
 - "Best of Citysearch for Clam Chowder" by Citysearch in 2005
 - "Excellence in Food Safety and Sanitation" by the Department of Public Health in 2007
 - "Michelin Guide Recommended for Seafood" by Michelin in 2016
 - "Certificate of Honor: 30th Anniversary of a Castro Favorite," from the Board of Supervisors in 2007
 - "Anchor Oyster Bar Day," a proclamation by the City and County of San Francisco on November 18, 2007.

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?

Yes, Anchor Oyster Bar is committed to maintaining the physical features or traditions that define its culinary art of seafood preparation and service.

HISTORIC PRESERVATION COMMISSION RECOMMENDATION

The Historic Preservation Commission recommends that Anchor Oyster Bar qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) and recommends safeguarding of the below listed physical features and traditions.



SMALL BUSINESS ASSISTANCE CENTER / SMALL BUSINESS COMMISSION
1 DR. CARLTON B. GOODLETT PLACE, ROOM 110, SAN FRANCISCO, CALIFORNIA 94102-4681
Small Business Assistance Center (415) 554-6134 / Small Business Commission (415) 554-6481

SMALL BUSINESS COMMISSION

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Physical Features or Traditions that Define the Business:

- Offering of classic seafood fare, including its signature cioppino dish as well as its seafood salads and cocktails, clam chowder, garlicky steamed shellfish, and oysters
- 10-foot long marble counter top made from Carrera marble
- Wall décor such as giant swordfish or tile tabletop depicting local fishermen (a treasure handed down through the family)
- Large plate glass window
- Trademark blue awning
- Open kitchen plan

STAFF RECOMMENDATION

Staff recommends that the San Francisco Small Business Commission include Anchor Oyster Bar, Inc., currently located at 579 Castro Street in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo, Manager
Legacy Business Program



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CITY AND COUNTY OF SAN FRANCISCO
EDWIN M. LEE, MAYOR

Small Business Commission Draft Resolution

HEARING DATE NOVEMBER 14, 2016

ANCHOR OYSTER BAR, INC.

LEGACY BUSINESS REGISTRY RESOLUTION NO. _____

Application No.: LBR-2015-16-024
Business Name: Anchor Oyster Bar, Inc.
Business Address: 579 Castro Street
District: District 8
Applicant: Roseann Grimm, President
Nomination Date: April 6, 2016
Nominated By: Supervisor Scott Wiener
Staff Contact: Richard Kurylo
legacybusiness@sfgov.org

ADOPTING FINDINGS APPROVING THE LEGACY BUSINESS REGISTRY APPLICATION FOR ANCHOR OYSTER BAR, INC., CURRENTLY LOCATED AT 579 CASTRO STREET.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; or

WHEREAS, the subject business has operated in San Francisco for more than 20 years but less than 30 years, has had no break in San Francisco operations exceeding two years, has significantly contributed to the history or identity of a particular neighborhood or community and, if not included in the Registry, faces a significant risk of displacement; and

WHEREAS, the subject business has contributed to the neighborhood's history and identity; and

WHEREAS, the subject business is committed to maintaining the physical features and traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on November 14, 2016, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore



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SMALL BUSINESS COMMISSION

MARK DWIGHT, PRESIDENT
REGINA DICK-ENDRIZZI, DIRECTOR



CITY AND COUNTY OF SAN FRANCISCO

EDWIN M. LEE, MAYOR

BE IT RESOLVED that the Small Business Commission hereby includes Anchor Oyster Bar, Inc., in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

BE IT FURTHER RESOLVED that the Small Business Commission recommends safeguarding the below listed physical features and traditions at Anchor Oyster Bar, Inc.:

Physical Features or Traditions that Define the Business:

- Offering of classic seafood fare, including its signature cioppino dish as well as its seafood salads and cocktails, clam chowder, garlicky steamed shellfish, and oysters
- 10-foot long marble counter top made from Carrera marble
- Wall décor such as giant swordfish or tile tabletop depicting local fishermen (a treasure handed down through the family)
- Large plate glass window
- Trademark blue awning
- Open kitchen plan

I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on November 14, 2016.

Regina Dick-Endrizzi
Director

RESOLUTION NO. _____

Ayes –
Nays –
Abstained –
Absent –



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**Legacy
Business
Registry**

Application Review Sheet

Application No.: LBR-2015-16-024
Business Name: Anchor Oyster Bar, Inc.
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Applicant: Roseann Grimm, President
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CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years? X Yes No

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community? X Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms? X Yes No

NOTES: NA

DELIVERY DATE TO HPC: September 19, 2016

Richard Kurylo
Manager, Legacy Business Program



Member, Board of Supervisors
District 8



City and County of San Francisco

SCOTT WIENER
威善高

April 6, 2016

Re: Nomination of Anchor Oyster Bar to the Legacy Business Registry

Dear Director Regina Dick Endrizzi:

I'm writing to nominate Anchor Oyster Bar for the Legacy Business Registry. Anchor Oyster Bar is a small locally owned seafood restaurant and fish market in the Castro. Owned and operated by the same owner since 1977, San Francisco's one-and-only Anchor Oyster Bar has been serving fresh sustainably caught fish, shellfish, crab, and delicious simply prepared seafood dishes for over 30 years.

Anchor Oyster Bar is a longtime favorite and cultural institution in the Castro, and would benefit greatly from being a part of San Francisco's Legacy Business Registry. I thank you for your consideration.

Sincerely,

A handwritten signature in blue ink that reads "Scott Wiener".

Scott Wiener
Member, San Francisco Board of Supervisors

APPLICATION FOR

Legacy Business Registry

Legacy Business Registry is authorized by Section 2A.242 of the San Francisco Administrative Code. The registration process includes nomination by a member of the Board of Supervisors or the Mayor, a written application, an advisory recommendation from the Historical Preservation Commission, and approval of the Small Business Commission.

1. Current Owner / Applicant Information

NAME OF BUSINESS: Anchor Oyster Bar INC		
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business) Roseann Grimm, President		
CURRENT BUSINESS ADDRESS: 579 Castro St.	TELEPHONE: (415) 431 3990	EMAIL:
WEBSITE: Anchoroysterbar.com	FACEBOOK PAGE:	YELP PAGE: Anchor Oyster Bar

APPLICANT'S NAME Roseann Grimm	<input checked="" type="checkbox"/> Same as Business Owner
APPLICANT'S TITLE President	
APPLICANT'S ADDRESS: 589 Adobe Canyon Rd. Kenwood Calif 95452	TELEPHONE: (707) 833 2757
	EMAIL: Roseann3@comcast.net

SAN FRANCISCO BUSINESS ACCOUNT NUMBER: 420550	SECRETARY OF STATE ENTITY NUMBER (if applicable):
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NAME OF NOMINATOR: (Completed by OSB Staff)	DATE OF NOMINATION: (Completed by OSB Staff)
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2. Business Addresses

ORIGINAL SAN FRANCISCO ADDRESS: 579 Castro	ZIP CODE: 94114	START DATE OF BUSINESS Nov. 1977
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS? <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	DATES OF OPERATION AT THIS LOCATON 39 years	
OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION

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OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION

3. Eligibility Criteria

Attach the business's written historical narrative and supplemental documents as described under section three of the application instruction.

4. San Francisco Taxes, Business Registration, Licenses, Labor Laws, and Public Information Release

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Roseann Grimm

5-4-16

Roseann Grimm

Name (Print):

Date:

Signature:

Anchor Oyster Bar, Inc. Historical Narrative

Criterion 1

Anchor Oyster Bar has been in business under the same ownership since 1977 at 579 Castro Street.

When the restaurant opened, the Castro (indeed, the entire city) was a very different place: folks of all backgrounds came together as friends, an interweaving that made the city a singular, exciting place in which to live. Much of the cultural excitement was driven by emerging GLBTQ culture, and I was fortunate to befriend Harvey Milk, our neighbor next door. As a new neighbor, he helped guide me through the use permit process. He welcomed me into the neighborhood before I opened the doors and was very supportive in the restaurant's early years. He knew that his community was loyal beyond words, and he was absolutely right: I cannot imagine having known and loved a more diverse and diverse group of people. I was very happy when years later Gus Van Sant set a scene of his 2008 film *Milk*, in the restaurant, with Sean Penn, in the title role, sitting at the end of the marble counter, drinking coffee.

My business was a newcomer to Castro Street in 1977, but I was not. In all ways, this is *my* community: I was born and raised in a Victorian at the corner of 23rd and Fair Oaks and graduated from Immaculate Conception High School. My grandfather, Nicola Desimone, a fisherman who emigrated from Amafi, Italy came here to work on the salmon and crab boats, so I grew up with a love and appreciation of seafood. Nicola opened his own seafood market and oyster bar in North Beach around the turn of the century, though it was sadly destroyed in the 1906 Earthquake and Fire. It's fair to say that the Anchor Oyster Bar carries on Nicola's legacy, as well as that of the San Francisco fishermen and families who were his customers. Truly, the apple doesn't fall far from the tree: it's fair to say I was born to open a seafood restaurant.

Criterion 2

The Anchor Oyster Bar is an old-school San Francisco seafood restaurant. It is known for its cioppino, its seafood salads and cocktails, clam chowder, garlicky steamed shellfish, and, of course, oysters. Cioppino has its roots in the Mediterranean fishing culture of Italy, with significant contributions from the cuisines of Spain, Portugal, and France. It is both steeped in tradition and a San Francisco original, and there is a good argument to be made that cioppino is the dish most representative of San Francisco. Certainly, it is hard to imagine a better use for the local Dungeness crab, rock cod, and shellfish that goes into our time-tested broth. The recipe for the restaurant's cioppino appears in the cookbook *San Francisco Seafood*, published by Ten Speed Press in 2000.

On any given day in the restaurant, you will see oysters from Tamales Bay or Drake's Bay; you will see local sand dabs breaded and baked, with our house-made tartar sauce, or perhaps you'll find local king salmon just hours off of the boat. Though wholesale seafood markets have changed since my grandfather bought fish directly off of the boat, I offer local seafood whenever I can. The daily seafood specials incorporate influences from Mexico to Thailand, because our customers' tastes are discerning and wide-ranging, while the heart of the restaurant remains a classic, white-tiled oyster bar complete with marble counter tops and an ice tray full of oysters and shellfish.

The restaurant was popular from the beginning, with the dining room full of locals, many of whom came in at least once or twice a week. The waiters, myself among them, got to know so many regulars on a first-name basis, and since the restaurant has an open kitchen, the cooks also came to know our regular customers and their sometimes idiosyncratic preferences. The customers, the staff, and I all were part of the same diverse, thriving city-wide community so well described by Armistead Maupin, who was for a long time (until he moved) one of our regular customers.

The early years were festive and energetic on Castro Street, but the arrival of AIDS in the early 1980s brought a dramatic change in the atmosphere. I could see it on the street and among the customers I had grown to know and admire. Gay men who had been full of vitality became frail, then stopped coming in. I donated to such organizations as the Shanti Project, Project Inform, Pets Are Wonderful Support (PAWS), Project Open Hand, Dining Out for Life and others. It was all I could do in such an overwhelming situation.

The Anchor Oyster Bar staff was intensely involved in volunteer work for the Shanti Project, and many a week shifts were reorganized so that a cook or one of the wait staff could facilitate a Shanti training or assist a client. Employees worked as emotional support or practical support volunteers for Shanti; they volunteered at PAWS, and they facilitated retreats for People with AIDS. The point to be made here is that the restaurant's employees and I were part of a community in serious crisis, and we did what we could do to support our friends, our comrades in arms. New drugs and community awareness about HIV transmission brought the early critical phase of the epidemic to a close, though I still miss customers taken too early. Being a good community member, the Anchor Oyster Bar has also donated to local schools, such as Rooftop and Sunnyside.

On the street, there was something like a return to normalcy, though the tech industry was just beginning to flex its economic and cultural muscles in the early 1990s. Silicon Valley began migrating north, bringing with it people new to the city and new to the restaurant. Amidst the changes, the Anchor Oyster Bar has remained a neighborhood touchstone, consistently serving classic fare even as new culinary fashions came and went.

The restaurant's continuity and excellence was rewarded in 2007 by then-mayor Gavin Newsom when he declared November 17, 2007, to be Anchor Oyster Bar Day. It was not the restaurant's first good notice, however, though it was a real honor to be recognized by the city's mayor. *Check, Please! Bay Area* gave the restaurant a wonderful review, and that exposed the restaurant to a wider audience. The restaurant has garnered glowing reviews from such critics as Michael Bauer in *The Chronicle*, magazines such as *San Francisco Magazine*, restaurant guide books such as *Zagat* and too many online sites to name. (Please see the accompanying scrapbook of reviews for more detail.) Sites such as *tripadvisor.com* list the restaurant as a San Francisco must-visit destination, and with the completion of SF Muni's F line, a great many tourists have found their way from Fisherman's Wharf to the Castro and the Anchor Oyster Bar. When the *Michelin Guide* awarded the restaurant a Bib Gourmand, one of only 87 in Northern California, I knew the restaurant had grown a great deal since I opened the doors in 1977.

Criterion 3

The décor of the restaurant is crucial to the complete dining experience, and it has changed little since the early days of 1977. The most eye-catching element inside the restaurant is the 10-foot long marble counter top, made from Carrera marble. At times the walls have been adorned with a giant swordfish or a tile tabletop depicting local fishermen (a treasure handed down through the family). Many of our customers commemorate their visit with selfies taken in front of the restaurant's large plate glass window. The picture included in this application is a recent photo of the restaurant with its trademark blue awning. While our customers are waiting, we send them tastes of clam chowder or garlic bread to thank them for their patience. The restaurant occupies the retail space of a lovely 1920s-era apartment building, and I like to think that it adds a warm, neighborhood feel to the street.

Running the restaurant has been a long, strange trip, and when I think back to the city it opened in and the city today, I am overcome with gratitude for the neighborhood and the customers who have made the Anchor Oyster Bar such a success. I am humbled (a little proud) to have been able to keep to my vision of what a restaurant can and should be even as the city has changed around me.

I greatly appreciate the opportunity to apply for the Legacy Business Registry to recognize our position as a San Francisco institution. Inclusion on the Registry will help ensure our ability to remain in business in a time of ever-escalating rents—and in so doing, continue to serve the community we love.

Anchor Oyster Bar

Anchor Oyster Bar



Local Market

See
Wingspan
Crab

White County
New Gastropub

WINGSPAN
CRAB

WINGSPAN
CRAB

WINGSPAN
CRAB



Anchor Oyster Bar













THE RESTAURANT PAGE

DINING UPDATE

A tasty Anchor in the Castro

By Michael Bauer

CHRONICLE RESTAURANT CRITIC

Those who claim there's no good food in San Francisco's Castro district must have overlooked Anchor Oyster Bar, which isn't a difficult thing to do.

Although it's been around since 1977, it occupies a sliver of a storefront on Castro Street between 18th and 19th streets. Inside, the quarters are cramped — even with only 25 seats, including eight stools at the counter.

The place exudes a comfortable, lived-in feeling, with stuffed fish on the walls, linoleum floors, chrome chairs, stainless steel tables set with galvanized buckets filled with oyster crackers, and a long white-marble-topped bar.

The straightforward menu offers many expected staples, such as a changing array of oysters, seafood cocktails, shellfish and crab

cakes. A blackboard surrounded by fishing paraphernalia hangs over the bar and lists the daily specials, which include several main courses and seafood pasta.

The specials are surprisingly complicated. Coho salmon (\$18.95) was crowded onto a plate accompanied by a mountain of wild rice studded with carrots, black grapes and walnuts, with a tuft of baby carrots, broccoli stalks and green beans splayed on the side. All the elements were fresh, but fewer competing flavors would have made them stand out even more.

The printed menu hasn't changed much in 20 years. It goes without saying that the oysters are good, and you can get a mixed platter with a dozen on the half shell, eight steamed clams and four chilled prawns (\$29.95); however, I always head for the seafood salads. This is where Anchor really shines.

A generous mound of fresh-picked crab is arranged on greens studded with carrots, tomato and red cabbage (\$20.95). Diners can choose any one of the house-made dressings — Italian, creamy garlic or blue cheese. I prefer the Thou-

sand Island, a dressing I probably wouldn't have anywhere else but Anchor because it goes so well with the crab and the mix of greens. The restaurant also offers a salad with shrimp (\$16.95), prawns, which are larger (\$19.95), or a combination of them all (\$20.95).

Anchor also knows how to make crab cakes (\$10.95). The crust on the two patties is just crisp enough to hold in the lightly seasoned meat. They don't need any more than the accompanying tartar sauce and squirt of lemon to make them sparkle.

Steamed mussels and clams (\$15.95) luxuriate in a lemon butter broth filled with sprigs of fresh thyme. Diners can also choose between black mussels (\$14.95), green-lipped mussels (\$15.95) or a steamed shellfish combination (\$19.95).

No desserts are offered, which simplifies the menu and keeps the tables turning.

Service is casual and competent. If you want to split the salad, it's no problem, and the waiter may even volunteer to bring you two different dressings on the side. If you order lemonade (\$1.95), the

Anchor Oyster

579 Castro St. (between 19th streets), San Francisco (415) 431-3990.

Open 11:30 a.m.-10 p.m. Monday-Friday; noon-10 p.m. Saturday, 4-9:30 p.m. Beer and wine. No reservations. Credit cards accepted. Street parking.

Overall

Food

Service

Atmosphere

Prices

Noise Rating

server will come around with a pitcher for a refill.

While it's not a place where most people clock out 30 minutes or less at the end of the day, it feels like home. If you're looking for a place to dine and drink, Anchor should be at the top of the list.

E-mail Michael Bauer at mbauer@sfchronicle.com.

Bay Area Dining Capsule reviews by Chronicle critics

CRITICS CHOICE: TOP SOMA SPOTS

21st Amendment Brewery Restaurant 563 Second St.	(415) 369-0900	★★½	\$\$	★★★★	Lunch, dinner daily	Excellent homey food and house-made beer in handsome surroundings. Try the brined pork chop. — M.B.
Acme Chophouse 24 Willie Mays Plaza (at Third Street)	(415) 644-0240	★★½	\$\$\$	★★★★	Lunch Tue.-Fri., dinner nightly	This upscale steak house in SBC Park offers excellent steaks, side dishes and an exciting wine list. — M.B.
Asia SF 201 Ninth St. (at Howard)	(415) 255-2742	★★★	\$\$	★★★★	Dinner nightly	Great small-plates California-Asian food served by "gender illusionists" in sexy surroundings. — M.B.
Azie 826 Folsom St. (near Fourth Street)	(415) 538-0918	★★★	\$\$\$	★★★★	Dinner nightly	Innovative combinations are used masterfully. — M.B.

Eat

Dish Enchanted

Chowdah Head

BY BONNIE WACH

I have to admit I've never been able to get a good grip on the dining scene in the Castro. For years, it was a scatter shot of unremarkable restaurants whose underlying motto seemed to be "Come for the scene, stay for the ... scene."

But then, a few years ago, the Castro began to emerge as an unlikely trendsetter.

In among the street-front pit stops with names like Hot 'n' Hunky that made you doubt your qualifications for eating there, the establishments with dark interiors and noncommittal monikers that kept you guessing as to their preference for bar or restaurant, and the second-floor *boîtes* whose narrow stairs you were loath to climb because going back down if you changed your mind seemed socially awkward came classy comfort-food joints like Firewood, Home, and Blue. And fusion eateries like La Mooné and Tin Pan. And proper sit-down restaurants like 2223 and Catch.

Through it all, unfazed by the whims of décor, clientele, and culinary fashion, has been **Anchor Oyster Bar** (579 Castro, 431-3990) and its Boston clam chowder — a quiet, reliable, sure thing if I ever saw one.

The small storefront, a former clothing boutique, sits at the sleepy end of Castro Street, anchoring (sorry) a block that has seen boom, bust, and everything in between (remember Headlines?). Roseann Grimm opened it in 1977 when the neighborhood was just finding its identity — transitioning from Irish working-class holdout to gay

mecca — but she never catered to any one crowd. Coming from a long line of Italian fishermen, with years of restaurant training under the tutelage of the Sancimino family (which owns Swan Oyster Depot), Grimm felt an oyster bar was the natural choice.

"My grandparents ran an oyster house in North Beach, across from Enrico's, and I have pictures of all my uncles in front of our house on Fair Oaks with an ocean's worth of sea bass strung up," Grimm says. "The restaurant was, I suppose, a tribute to them."

Anchor's no-fuss interior — a lunch counter and a handful of tables decorated with fishing photos of Grimm's Uncle Al — echoes the food. While it's augmented by more adventurous daily specials, the menu has as its core straightforward piles of fresh crab, prawns, and shrimp served cocktail-style or on salads, and a thick, creamy, not too fishy New England clam chowder that has yet to meet its match anywhere in town.

Sit down at the counter any day of the week and you'll bear witness to the soup's ability to bridge cultural, gender, age, and sexual preference gaps. Grimm says the

chowder evolved through trial and error.

"We experimented with different bases and temperatures until we got it right. We try and stay true to what I think that dish should be; people don't want surprises. This is food 80-year-old Irish grandmothers and gay people alike can embrace."

Anchor's recipe begins with a roux made with onions and pancetta, added into a base of chicken stock and seasoned with thyme. The thickness comes from both whole milk (not cream) and a combination of whole and cubed russet potatoes. Clams, clam juice, and more yellow onions go into the base, and then the soup is simmered for a while; celery comes near the end, so it doesn't lose color or texture. Served piping hot and with a requisite hunk of sourdough, pile of oyster crackers, and bottle of hot sauce, the chowder, like the restaurant, never fails to reassure me that no matter how stormy the seas in the Castro may get, I'll always find safe harbor here.

Had one of those meals that's not like the others? Tell us about it at dishenchanted@sfweekly.com.



Voted Best Vegan Restaurant

Shangri-La
since 1978

WINNER

"Best Vegetarian Restaurant in Northern California."
-Veggie Underground.com

kosher

2026 Irving Street - 415.731.2548

Outside Patio
Live Music
Valet Parking
Banquet festivities for all occasions

Pho Hoa Clement

SOUP

FRIDAY, JULY 10, 1992

■ DINING UPDATES

A Cozy Place for Oysters

From the minute I walked into the tiny Anchor Oyster Bar, I knew I would love it. The room is dominated by a marble-topped counter surrounded by stainless steel tables, each set with an overflowing basket of oyster crackers. A picture window overlooks Castro Street and its constant parade of people.

Freshness is the key to Anchor Oyster Bar. From a closet-sized kitchen the cooks turn out wonderfully plump and garlic-laced mussels (\$8.95) and huge, tender prawns (\$15.95 with salad and vegetable), both dishes floating in a butter-laced broth that begs to be sopped up with sourdough bread.

For oysters, served with lemon and traditional red cocktail sauce, you pay about a \$1 a piece. Don't miss the shrimp Louis (\$8.95) or the chowder (\$2.25) with loads of tender clams, potatoes and celery in a creamy broth.

In addition, each day there are about three seafood specials such as toasted cheese, shrimp and crab

ANCHOR OYSTER BAR

579 Castro Street, San Francisco
(415) 431-3990

Open 11:30 a.m.-10 p.m. Monday-Friday; noon-10 p.m. Saturday; 4:30-9:30 p.m. Sunday. Beer and wine. Credit cards accepted.

OVERALL	★ ★ ½
Food	★ ★ ½
Service	★ ★
Atmosphere	★ ★

PRICES \$\$

sandwich (\$7.95) or a baked petrale sole (\$8.95).

Anchor is a true oyster bar. While you can get excellent coffee, served in heavy, often chipped white mugs, don't expect dessert. You'll have to walk up the street to the cookie or ice cream store. And don't expect to linger; there's usually a crowd outside at peak hours, eyeing your seat.

— Michael Bauer



San Francisco Castro Restaurants Seafood

Anchor Oyster Bar

★★★★☆ 1087 reviews Details

\$\$\$ · Seafood Edit

579 Castro St
San Francisco, CA 94114
b/t 19th St & 18th St
Castro

[Get Directions](#)
(415) 431-3990
[Message the business](#)
anchoroysterbar.com



See all 940

"You are given bread to start out with and its warm and soft...the **clam chowder** was nice and warm and perfect with the bread." in 350 reviews
\$5.95 Boston Clam Chowder

"-FRIED OYSTERS -**GARLIC BREAD** -DUNGEONNESS CRAB stuffed with sole fish and mashed potatoes -house special Pancho (or panko?)" in 193 reviews

"The **Cioppino** was out of this world, and the homemade rigatoni with steamed mussels was unbelievable!" in 187 reviews

[Show more review highlights](#)

Ads

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Births Marriages & Deaths
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www.worldvitalrecords.com

Recommended Reviews for Anchor Oyster Bar

Sort by **Newest First**

Language **English (1083)**

Search reviews

Roseann G.
Kenwood, CA
0 friends
0 reviews

Start your review of **Anchor Oyster Bar**.

Select your rating.

Steve P.

★★★★☆ 5/5/2016

🕒 Today 11:30 am - 10:00 pm
Open now

🍴 **Full menu**

\$\$\$ Price range \$31-60

93 **Health inspection** 93 out of 100

Hours

Mon 11:30 am - 10:00 pm
Tue 11:30 am - 10:00 pm
Wed 11:30 am - 10:00 pm
Thu 11:30 am - 10:00 pm
Fri 11:30 am - 10:00 pm **Open now**
Sat 11:30 am - 10:00 pm
Sun 4:00 pm - 9:30 pm

[Edit business info](#)

Menu

Steamed Clams 19.95



Kenson K. Stopped in here for lunch. I ordered the clam chowder, crab cakes and a half order of the Anchor...

Caesar Salad Price varies

Boston Clam Chowder Price varies

[View the full menu](#)

More business info

Takes Reservations **No**

2015

BEST
OF
San Francisco
magazine

★ WINNER ★

BEST SEAFOOD

Anchor Oyster

AWARDED BY SAN FRANCISCO MAGAZINE

= 2015 =
Winner



tripadvisor®

CERTIFICATE *of* EXCELLENCE

Awarded to

Anchor Oyster Bar & Seafood Market

Based on the following rating by guests on TripAdvisor



A handwritten signature in black ink that reads "Steve Kaufer".

Stephen Kaufer, President and CEO, TripAdvisor



tripadvisor®

2014 Winner

Certificate of Excellence

Awarded to

**Anchor Oyster Bar & Seafood
Market**

Based on the following rating by guests on TripAdvisor



Marc Charron, President of TripAdvisor for Business

Visit TripAdvisor for ratings and reviews of this property



Best Of Citysearch

Clam Chowder

Awarded to

Anchor Oyster Bar & Seafood Market

San Francisco



A handwritten signature in black ink, appearing to read 'Briggs Ferguson'.

Briggs Ferguson, CEO

Citysearch
www.citysearch.com

| restaurants | bars & clubs | hotels | shopping | spa & beauty | yellow pages | events | movies |

SHOPPING & SERVICES

FOOD & DRINK

BARS & CLUBS



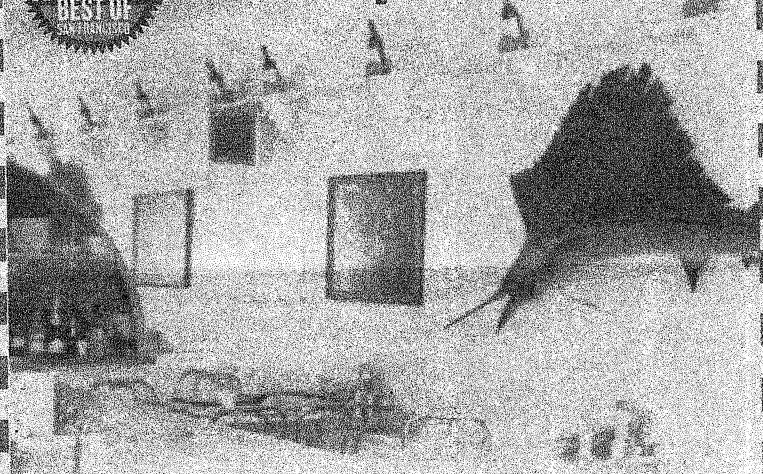
ANCHOR



OYSTER BAR



BEST Oyster Bar



Celebrating over 30 Shuckin' Years!

Open Daily since 1977

579 Castro St • 415.431.3990

anchoroysterbar.com



Artwork by: Patrick Ma, Grade 8
Benjamin Franklin Middle School

AWARDED FOR ACHIEVING EXCELLENCE IN FOOD SAFETY AND SANITATION

Anchor Oyster Bar

Department of Public Health
Environmental Health Section
City and County of San Francisco
Mitch Katz, M.D., Director of Health

579 Castro St

Address

January 17, 2007

Date issued




Director of Environmental Health

Geoffrey M. Katz, M.D., MPH, PhD
Health Inspector

2016

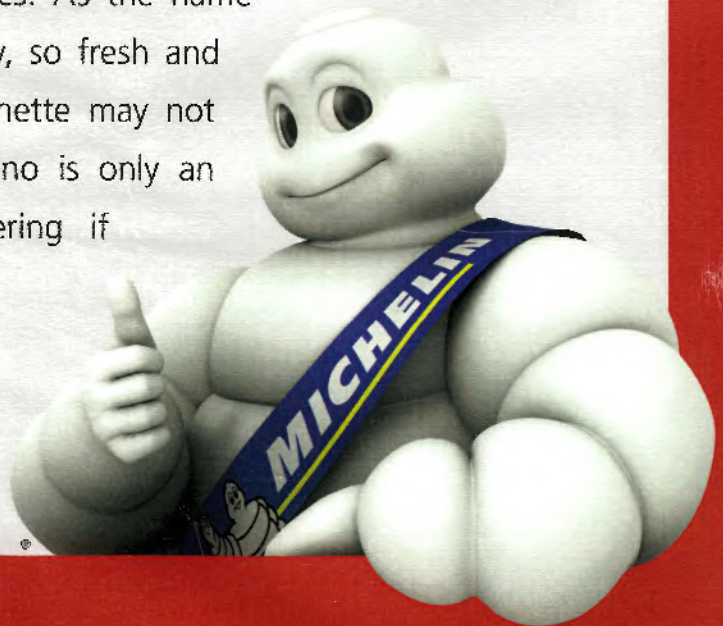
MICHELIN GUIDE RECOMMENDED

Anchor Oyster Bar

Seafood 

Landlubbers seeking a taste of the sea can be found pulling up a stool at this Castro institution, where waves of waiting diners spill out the doors. This tiny, minimally adorned space filled with old-fashioned charm is better for twosomes than groups.

While the menu may be petite, it's full of fresh fare like a light and flavorful Dungeness crab "burger" on a sesame bun; Caesar salad combining sweet prawns and tangy anchovy dressing; or a cup of creamy Boston clam chowder loaded with fresh clams and potatoes. As the name portends, raw oysters are a specialty, so fresh and briny that the accompanying mignonette may not be necessary. And while the cioppino is only an occasional special, it's worth ordering if available, as it's a signature.



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The Michelin Man is a registered trademark of Michelin North America, Inc.



ZAGAT

2015

Anchor Oyster Bar

FOOD	DECOR	SERVICE	COST
25	18	23	\$39

This "cute" long-running oyster bar with a "nautical motif" is a "pearl in the dingy Castro" for Boston clam chowder and "simple" seafood "so fresh you'll swear it was made by the Little Mermaid"; "seating is tight" in the "tiny" space, but the "super-friendly" staff and "limited" list of local white wines ensure the "hungry hordes" leave "happy as clams."

As rated on zagat.com

ZAGAT

2014

Anchor Oyster Bar

FOOD	DECOR	SERVICE	COST
25	17	22	\$37

“Why go to Fisherman’s Wharf” ask fans of this “cute” vintage “oyster bar” with a “nautical motif” in the Castro that’s a “pearl-in-the-ocean” for Boston clam “chowda” and “simple” seafood “so fresh you’ll swear it was made by the Little Mermaid”; it’s “fairly pricey” and “seating is tight”, but the “super-friendly” staff and “limited” list of “local white wines” ensure the “hungry hordes” leave “happy as clams..”

As rated in the 2014 San Francisco Bay Area Restaurants Guide

ZAGAT

2013

Anchor Oyster Bar

FOOD

25

DECOR

18

SERVICE

22

COST

\$36

“Why go to Fisherman’s Wharf” ask fans of this “cute” vintage “oyster bar” with a “nautical motif” in the Castro that’s a “pearl-in-the-ocean” for “chowda” and “simple” seafood “so fresh you’ll swear it was made by the Little Mermaid”; it’s “fairly pricey” and “seating is tight”, but the “super-friendly” staff and “limited” list of “local white wines” ensure the “hungry hordes” leave “happy as clams.”

As rated in the 2013 San Francisco Bay Area Restaurants Guide

ZAGAT SURVEY[®]

ANCHOR OYSTER BAR

FOOD	DECOR	SERVICE	COST
23	15	20	\$33

"Aw, shucks" – this "old-school" seafood joint in the Castro is "a catch" swear regulars who drop anchor for its "simple but expertly prepared" "daily specials", "excellent" oysters "from either coast" and the "best chowder this side of Boston", "paired with a well-priced white wine"; "you really can't go wrong, except to arrive late", as the place is tighter "than a submarine" (and "doesn't take reservations"), but the "happy" staff is "accommodating."

**SAN FRANCISCO BAY AREA RESTAURANTS
2011**

ZAGAT SURVEY[®]

ANCHOR OYSTER BAR

415-431-3990

FOOD	DECOR	SERVICE	COST
23	16	21	\$35

A "Castro fixture" since 1977, this "unassuming", "postage stamp"-sized seafood bar decked with the requisite "nautical" knickknacks and loads of "local color" delivers "sweet succulent oysters", "fine chowder" and other "fresh daily" catches you can "wash down with an Anchor Steam"; just be ready for long "waits at peak periods" to "snag a seat at the counter" or precious few tables.

SAN FRANCISCO BAY AREA RESTAURANTS

2010

Anchor Oyster Bar and Seafood Market



You may wonder why the little Anchor Oyster Bar on Castro Street isn't better known. It's been here forever, the food couldn't be fresher—the oysters are certainly fresh—and the staff are extra friendly. Yes, it's crowded at weekends, and since it's the size of a small grocery shop it's never anything but full. Yet the Anchor is a well-kept and well-loved secret among people in the neighborhood. Not only can you slurp half a dozen oysters on the shell over a glass of well-chilled Chardonnay, but you can buy the daily catch at the fresh fish counter in the back and take it home. Oysters, crabs, mussels, clams, and lobsters from two coasts and three continents swim their way into the Anchor from places as exotic and as far-flung as New Zealand, Maine, Canada, and Chile.

If lunch is what you need, the clam chowder (\$4.95) fills an empty stomach fast, and it's perfect for dipping buttery sour-dough bread into; it's made with chunky celery and potatoes on a creamed clam stock. Sandwiches are hefty; if anything, the shrimp-crab salad sandwich with melted cheese (\$10) is almost too rich. Evening appetizers start with more oysters: the oyster shooter (\$10) is plopped straight into a stiff Bloody Mary complete with a squirt of Worcestershire sauce, a whiff of Tabasco, and a lemon spritz. Among the other items frequently requested by Anchor regulars are the shrimp Louis salad in Thousand Island dressing (\$16.95), or the crab salad (\$19.95), which is beautifully presented and laid out on a traditional butterball lettuce with no fussy frisée or arugula frills.

There are only good things to say about Anchor and its food, though do note that it's quite upscale in price. The dress code isn't particularly upscale, however, and neither is the decor, with its minimalist steel tables, wipe-down bar stools and long counter. Stick your elbows on that formica top and grab yourself a quick and briny lunch in merry company.



Recommended by

The Rough Guide to San Francisco Restaurants

Proclamation

City and County of San Francisco

WHEREAS, Nicola DeSimone, a fisherman from Amalfi, Italy, immigrated to San Francisco in 1899; and

WHEREAS, Nicola's daughter, Guisipina DeSimone, was born on the family's kitchen table in North Beach in 1909; and

WHEREAS, Guisipina's daughter, Roseann Kenney Grimm, a second generation San Franciscan, continues to preserve the DeSimone family tradition of fine San Francisco seafood at her restaurant, Anchor Oyster Bar; and

WHEREAS, this year, the Anchor Oyster Bar celebrates 30 years of shucking in the Castro; and

WHEREAS, Roseann has continually supported the Castro neighborhood, through many charitable contributions, thereby sustaining the loyalty of her staff and patrons for three decades; now

THEREFORE BE IT RESOLVED, that I, Gavin Newsom, Mayor of the City and County of San Francisco, on the occasion of the 30th anniversary of the Anchor Oyster Bar, do hereby proclaim November 18, 2007 as...

ANCHOR OYSTER BAR DAY

In San Francisco!



IN WITNESS WHEREOF, I have hereunto set my hand and caused the Seal of the City and County of San Francisco to be affixed.

A handwritten signature in black ink, appearing to read "Gavin Newsom".

Certificate of Honor

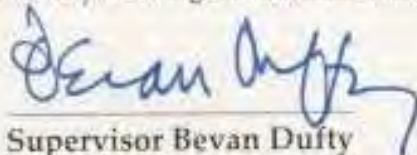
BOARD OF SUPERVISORS City and County of San Francisco

The Board of Supervisors of the City and County of San Francisco hereby issues, and authorizes the execution of, this Certificate of Honor in appreciative public recognition of distinction and merit for outstanding service to a significant portion of the people of the City and County of San Francisco by:

Anchor Oyster Bar

30th Anniversary of a Castro Favorite

In recognition of the 30th Anniversary of the Anchor Oyster Bar, a neighborhood staple in the Castro serving up fresh and delicious seafood of all kinds (including oysters, of course!) since 1977, the Board of Supervisors of the City and County of San Francisco extends to you its highest commendation.



Supervisor Bevan Dufty

Member, San Francisco Board of Supervisors

November 18, 2007



Certificate of Honor

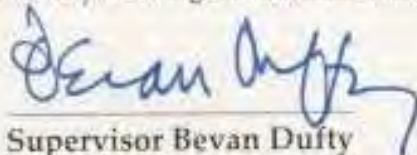
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Supervisor Bevan Dufty

Member, San Francisco Board of Supervisors

November 18, 2007



Anchor Oyster Bar
579 Castro St
San Francisco, CA 94114

Attn: Monique deBrito Guedes
Arturo Verdin and Jason Conlow
1980 Allston Way
Berkeley, CA 94704

February 29, 2016

To Whom it May Concern:

We have investigated your restaurant, Anchor Oyster Bar, to see if you sustainably obtain your seafood. We would like to congratulate you for choosing the better options on Monterey Bay Aquarium's Seafood Watch. Your Mahi Mahi and Halibut are both listed as good alternatives on the guide from the aquarium. Using Mahi Mahi from the Atlantic shows how you are willing to avoid using Dolphinfish (Mahi Mahi) which are endangered and using local Halibut proves how you are willing to take sacrifices for places facing environmental issues. In addition to providing better choices, Anchor Oyster Bar also is proud of the fact that they use sustainable seafood. This helps to further credit your establishment. In order to continue your path in choosing more sustainable seafood we recommend purchasing your Dungeness Crab from Marine Stewardship Certified Fisheries. There are no good alternatives to the Dungeness Crab but it is best to buy them from a certified seller. Thank you for making these amazing choices and we hope you continue on your path of environmental responsibility.

Sincerely,

Arturo Verdin and Jason Conlow

15 May 2012

A note of thanks from two British women who enjoyed a meal with you last Thursday night. We had to wait outside for a while but we were very well looked-after, and shown to seats at the bar. We had the specials (trout and seafood pasta) and it was the best food of our three week holiday in the US. Sorry I didn't get any of your names but thanks to you all.



Swindon
Mail
15-05



Anchor Oyster Bar
579 Castro Street
San Francisco
CA ~~94119~~ 94117
USA

AERIAL VIEW OF THE RADCLIFFE SQUARE · OXFORD

Built around The Radcliffe Camera, clockwise from the top:

The University Church of St Mary The Virgin; Brasenose College; The Bodleian Library, and The Sheldonian Theatre; All south.

Photo © Chris Doughty www.oxford-photo-library.co.uk Tel 01865 251996 Ref CD 48

Helen + Elaine

Filing Date: September 19, 2016
Case No.: 2016-012219LBR
Business Name: Anchor Oyster Bar, Inc.
Business Address: 579 Castro Street
Zoning: NCD (Castro Street Neighborhood Commercial)
40-X Height and Bulk District
Block/Lot: 3583/059
Applicant: Roseann Grimm, President
579 Castro Street
San Francisco, CA 94114
Nominated By: Supervisor Scott Wiener, District 8
Staff Contact: Desiree Smith – (415) 575-9093
desiree.smith@sfgov.org
Reviewed By: Tim Frye – (415) 575-6822
tim.frye@sfgov.org

BUSINESS DESCRIPTION

Founded in 1977, Anchor Oyster Bar is a small locally-owned seafood restaurant and fish market in the Castro serving sustainably-caught fish, shellfish, crab, oysters, and specially prepared seafood dishes. Anchor Oyster Bar has been noted by food critics and “Best Of” lists; the recipe for its signature cioppino dish was included in a cookbook, *San Francisco Seafood* (2000); and the restaurant was commended in 2007 by the San Francisco Board of Supervisors and Mayor, who proclaimed November 18th as Anchor Oyster Bar Day in San Francisco. Located on Castro Street between 18th and 19th Streets, the restaurant occupies a small storefront on the ground floor of a four-story 1920s apartment building. The exterior displays a large plate glass window and trademark blue awning, while the interior lends an intimate feel characterized by linoleum floors, a long white marble bar, chrome chairs, and a blackboard on the wall listing daily specials. Anchor Oyster Bar has been owned and operated by Roseann Grimm for its entire 39-year history. Grimm attributes her love and knowledge of seafood to her grandfather, Nicola Desimone, a fisherman from Amafi, Italy who worked on salmon and crab boats in North Beach and who opened a seafood market and oyster bar in the neighborhood during the turn of the 20th century. Grimm describes her restaurant as a tribute to her grandparents. The business also has connections to the Castro’s LGBTQ community, as influential gay politician, Harvey Milk, helped Grimm obtain permits needed to open the business and patronized the restaurant during its early years. *Milk*, a 2008 feature film about the politician, includes a scene filmed inside the restaurant. During the height of the AIDS epidemic in the 1980s, Anchor Oyster Bar donated to HIV/AIDS awareness and prevention organizations, like the Shanti Project, and reorganized staff schedules to accommodate cooks or wait staff who volunteered for such organizations. The business also donates to local schools.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*
1977
2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes, Anchor Oyster Bar qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Anchor Oyster Bar has operated for 39 years.
- ii. Anchor Oyster Bar has contributed to the history and identity of the Castro by offering fresh, sustainably-caught seafood and providing a high quality dining experience in a quaint neighborhood setting. The business has also demonstrated a commitment to community service, particularly to educational and HIV/AIDS awareness and prevention causes.
- iii. Anchor Oyster Bar is committed to maintaining the physical features or traditions that define its culinary art of seafood preparation and service.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

Yes. Anchor Oyster Bar is associated with the culinary arts. Its preparation of seafood dishes is steeped in Italian tradition with connections to the salmon and crab boats of San Francisco's North Beach waterfront area.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

Yes. The property was deemed a historic resource or "Category A Property" for the purposes of CEQA and is located within the California Register-eligible Castro Street Historic District. The business is associated with influential politician and activist, Harvey Milk, as well as important HIV/AIDS awareness and prevention organizations, such as the Shanti Project, but further evaluation is necessary to determine whether those associations meet California Register or National Register criteria for historical significance.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

The property is located within the California Register-eligible Castro Street Historic District.

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. Published articles include: San Francisco Chronicle, October 8, 2015, "A tasty Anchor in the Castro," by Michael Bauer; SF Weekly, March 2, 2004, "Chowdah Head," by Bonnie Wach; SF Gate, July 10, 1992, "A Cozy Place for Oysters," by Michael Bauer. Anchor Oyster Bar has also won several awards, including "Best Seafood" by San Francisco Magazine in 2015; "Certificate of Excellence" by TripAdvisor in 2015 and 2014; "Best Oyster Bar" by SF Weekly in 2010; "Best of Citysearch for Clam Chowder" by Citysearch in 2005; "Excellence in Food Safety and Sanitation" by the Department of Public Health in 2007; "Michelin Guide Recommended for Seafood" by Michelin in 2016; and a "Certificate of Honor: 30th Anniversary of a Castro Favorite," from the Board of Supervisors in 2007. A City and County of San Francisco Proclamation named November 18 "Anchor Oyster Bar Day" in San Francisco.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- 579 Castro Street

Recommended by Applicant

- 10-foot long marble counter top made from Carrera marble
- Wall décor such as giant swordfish or tile tabletop depicting local fishermen (a treasure handed down through the family)
- Large plate glass window
- Trademark blue awning

Additional Recommended by Staff

- Offering of classic seafood fare, including its signature cioppino dish as well as its seafood salads and cocktails, clam chowder, garlicky steamed shellfish, and oysters
- Open kitchen plan



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Resolution No. 797 HEARING DATE OCTOBER 19, 2016

1650 Mission St.
Suite 400
San Francisco,
CA 94103-2479

Reception:
415.558.6378

Fax:
415.558.6409

Planning
Information:
415.558.6377

Case No.: 2016-012219LBR
Business Name: Anchor Oyster Bar, Inc.
Business Address: 579 Castro Street
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Staff Contact: Desiree Smith – (415) 575-9093
desiree.smith@sfgov.org
Reviewed By: Tim Frye – (415) 575-6822
tim.frye@sfgov.org

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR ANCHOR OYSTER BAR, CURRENTLY LOCATED AT 579 CASTRO STREET (BLOCK/LOT 3583/059).

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the Castro neighborhood's history and identity; and

WHEREAS, the subject business is committed to maintaining the physical features and traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on October 19, 2016, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE BE IT RESOLVED that the **Historic Preservation Commission** hereby recommends that Anchor Oyster Bar qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated in the same location for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the **Historic Preservation Commission** hereby recommends safeguarding of the below listed physical features and traditions for Anchor Oyster Bar

Location (if applicable)

- 579 Castro Street

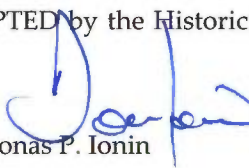
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- Large plate glass window
- Trademark blue awning
- Offering of classic seafood fare, including its signature cioppino dish as well as its seafood salads and cocktails, clam chowder, garlicky steamed shellfish, and oysters
- Open kitchen plan

BE IT FURTHER RESOLVED that the **Historic Preservation Commission's** findings and **recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the **Historic Preservation Commission** hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2016-012219LBR to the Office of Small Business.

I hereby certify that the foregoing Resolution was **ADOPTED** by the Historic Preservation Commission on October 19, 2016.


Jonas P. Ionin
Commission Secretary

AYES: Hasz, Johnck, Johns, Pearlman

NOES: None

ABSENT: Hyland, Matsuda, Wolfram

ADOPTED: October 19, 2016